

WEEKLY NATIONAL CARLOT MEAT REPORT

USDA, AMS
Livestock & Seed Program
Livestock & Grain Market News
210 Walnut Street, Room 767
Des Moines, Iowa 50309-2106



Des Moines, IA Ph# 515-284-4460
Fx# 515-284-4231

Washington, DC Ph# 202-720-6231
Fx# 202-690-3732

WEEK ENDED: June 28, 2008 VOLUME 17, NO. 026

WEEKLY ESTIMATED LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

		CATTLE	CALVES	HOGS	SHEEP
MONDAY	06/23(Est)	125,000	3,000	424,000	9,000
TUESDAY	06/24(Est)	128,000	3,000	423,000	6,000
WEDNESDAY	06/25(Est)	128,000	4,000	413,000	9,000
THURSDAY	06/26(Est)	127,000	3,000	421,000	9,000
FRIDAY	06/27(Est)	128,000	3,000	414,000	8,000
SATURDAY	06/28(Est)	70,000		35,000	
TOTAL FOR THE WEEK :		706,000	16,000	2,130,000	41,000
CHANGE FROM PREV WK:		12,000		49,000	-1,000
(Includes all current revisions)					

REPORT PROCEDURAL GUIDELINES
> This report contains information current at the time of release.
> BPN#'s represent Defense Personnel Support Center's base price number for purchases.
> IMPS# represents Institutional Meat Purchasing Specs. items.
> C#'s represent State of California base prices for red meat purchases.

NATIONAL WEEKLY BOXED BEEF CUTOUT AND BOXED BEEF CUTS - Negotiated Sales
Based on FOB Plant negotiated prices and volume of boxed beef cuts delivered within 0-21 days and on average industry cutting yields. Values reflect U.S. dollars per 100 pounds.

						CHOICE 600-900	SELECT 600-900	
BPN#	WEEKLY COMPOSITE PRIMAL VALUES							
	Primal Rib					254.81	241.10	
	Primal Chuck					124.76	124.39	
	Primal Round					139.91	138.23	
	Primal Loin					241.17	222.18	
	Primal Brisket					98.96	98.40	
	Primal Short Plate					110.50	112.23	
	Primal Flank					95.97	89.57	
WEEKLY CUTOUT VALUE SUMMARY								
Date	Choice	Select	Trim	Grinds	Total	CHOICE 600-900	SELECT 600-900	
06/27	74	79	20	51	224	166.86	160.27	
06/26	83	80	23	55	242	164.83	159.65	
06/25	140	115	52	76	382	163.70	158.19	
06/24	102	106	12	62	282	163.55	156.72	
06/23	103	74	30	32	239	162.30	155.52	
U78	WEEKLY AVERAGE						164.25	158.07
	CHANGE FROM PRIOR WEEK						6.05	5.70
	CHOICE/SELECT SPREAD:						6.18	
TOTAL LOAD COUNT (Cuts, Trimmings, Grinds):						1,370		

NATIONAL BOXED BEEF CUTS - NEGOTIATED SALES FOB Plant basis negotiated sales for delivery within 0-21 day period, including sales since last report.

CURRENT VOLUME - (one load equals 40,000 pounds)				
Choice Cuts	502.45	loads	20,097,931	pounds
Select Cuts	454.62	loads	18,184,914	pounds
Trimmings	136.98	loads	5,479,269	pounds
Coarse Grinds	275.80	loads	11,031,826	pounds

Choice Cuts, Fat Limitations 1-6						
IMPS/FL		Sub-Primal	# of Trades	Total Pounds	Price Range	Weighted Average
109A	1	Rib, roast-ready, heavy	27	35,327	370.50	425.35
109E	1	Rib, ribeye, lip-on, bn-in	160	416,433	489.77	559.00
112A	3	Rib, ribeye, bnls, light	105	470,738	550.00	635.25
112A	3	Rib, ribeye, bnls, heavy	220	473,783	543.00	661.00
113A	1	Chuck, square-cut, 2 piece				
113C	1	Chuck, semi-bnls, neck/off	46	253,980	131.00	158.00
113C	3	Chuck, semi-bnls, neck/off				
	3	Chuck, semi-bnls n/o sh-cut	11	90,294	149.00	164.00
114	1	Chuck, shoulder clod	80	232,199	142.50	180.00
114A	3	Chuck, shoulder clod, trmd	131	676,577	154.00	193.00
114D	3	Chuck, clod, top blade	58	62,785	230.00	280.00
114E	3	Chuck, clod, arm roast	31	105,856	205.38	242.50
114F	5	Chuck, clod tender	49	108,805	269.00	410.00
115	1	Chuck, 2-piece, boneless	57	236,686	145.00	171.00
116A	3	Chuck, roll, 1xl, neck/off	333	3,333,482	159.04	195.00
116B	1	Chuck, chuck tender	206	373,249	172.00	196.00
	3	Chuck roll, retail ready	93	295,705	175.85	205.00
120	1	Brisket, deckle-off, bnls	191	820,595	123.60	152.00
120A	3	Brisket, point/off, bnls	101	133,638	210.00	256.00
123A	3	Short Plate, short rib	174	697,326	160.74	289.00
130	4	Chuck, short rib	97	360,325	135.90	200.00
160	1	Round, bone-in	29	29,766	155.00	170.11
161	1	Round, boneless	22	74,016	160.00	181.00
	3	Round, bnls/peeled heel-out	13	19,340	175.00	205.00
167	1	Round, knuckle	13	23,684	161.00	180.25
167A	4	Round, knuckle, peeled	271	881,376	175.00	204.00
168	1	Round, top inside round	190	1,091,752	181.00	205.85
168	3	Round, top inside round	131	1,074,759	185.00	215.00
169	5	Round, top inside, denuded	72	140,715	226.04	248.85
	3	Round, top inside, side off	14	150,658	196.90	235.00
170	1	Round, bottom gooseneck	46	57,934	148.00	171.00
171B	3	Round, outside round	261	982,523	162.00	201.00
171C	3	Round, eye of round	274	615,665	165.00	210.25
	3	Round, flat/eye, heel-out				
174	1	Loin, short loin, 2x3	48	57,992	425.00	475.00
174	3	Loin, short loin, 0xl	176	564,288	515.57	580.85
175	3	Loin, strip loin, 1xl	20	94,895	490.00	554.30
180	1	Loin, strip, bnls, heavy				
	1	Loin, strip loin bnls. 1xl	129	211,195	535.00	580.00
180	3	Loin, strip, bnls, 0xl	280	650,564	617.50	666.00
184	1	Loin, top butt, bnls, heavy	91	350,208	225.85	281.00
184	3	Loin, top butt, boneless	177	443,260	246.00	295.00
185A	4	Loin, bottom sirloin, flap	165	534,078	315.00	356.93
185B	1	Loin, ball-tip, bnls, light	46	55,719	155.39	200.00
185B	1	Loin, ball-tip, bnls,heavy	166	291,118	200.00	235.00
185C	1	Loin, sirloin, tri-tip	124	185,178	233.55	271.00
185D	4	Loin, sirloin, tri-tip, pld	109	94,932	330.00	384.00
189A	4	Loin, tndrloin, trmd, light	15	13,079	650.00	805.00
189A	4	Loin, tndrloin, trmd,heavy	227	532,399	746.11	930.00
191A	4	Loin, butt tender, trimmed	22	20,641	777.00	820.99
193	4	Flank, flank steak	103	131,911	313.00	385.00

		Select Cuts, Fat Limitations 1-6						
BPN#		IMPS/FL	Sub-Primal	# of Trades	Total Pounds	Price Range		Weighted Average
U1		109A	1 Rib, roast-ready, heavy					
U2		109E	1 Rib, ribeye, lip-on, bn-in	145	207,262	444.09	507.00	483.64
U16	C13	112A	3 Rib, ribeye, bnls, light	95	210,797	547.85	590.00	566.95
		112A	3 Rib, ribeye, bnls,heavy	244	518,291	530.00	591.30	566.42
		113A	1 Chuck, square-cut, 2 piece					
		113C	1 Chuck, semi-bnls, neck/off	131	510,765	134.00	159.00	148.17
		113C	3 Chuck, semi-bnls, neck/off					
U3			3 Chuck, semi-bnls n/o sh-cut	4	4,996	144.00	160.00	149.65
U81		114	1 Chuck, shoulder clod	56	275,631	146.00	177.00	165.81
		114A	3 Chuck, shoulder clod, trmd	198	1,283,459	160.00	192.00	180.73
		114D	3 Chuck, clod, top blade	25	4,081	210.85	251.54	227.02
		114E	3 Chuck, Clod, Arm Roast					
		114F	5 Chuck, clod tender	31	75,583	225.00	365.85	280.95
U4	C14	115	1 Chuck, 2-piece, boneless	108	344,015	145.65	170.50	159.98
U80		116A	3 Chuck, roll, 1x1, neck/off	309	2,136,938	158.55	197.77	178.21
U36		116B	1 Chuck, chuck tender	130	201,394	170.00	195.00	185.63
U5			3 Chuck roll, retail ready	5	86,210	187.00	201.00	197.21
U7	C15	120	1 Brisket, deckle-off, bnls	155	605,360	128.29	150.00	138.26
U82		120A	3 Brisket, point/off, bnls	16	21,603	214.00	255.53	229.91
U9	C16	123A	3 Short Plate, short rib	131	661,601	160.74	260.00	184.33
		130	4 Chuck, short rib	91	258,032	135.00	200.00	157.65
	C18	160	1 Round, bone-in	27	32,528	152.10	170.39	159.19
U11		161	1 Round, boneless	54	109,476	162.85	177.70	168.96
U19			3 Round, bnls/peeled heel-out	8	63,536	181.31	199.00	188.36
		167	1 Round, knuckle	18	44,052	160.00	189.00	177.59
U12		167A	4 Round, knuckle, peeled	214	826,421	170.00	204.00	190.23
U13	C20	168	1 Round, top inside round	170	656,410	179.10	210.50	193.95
U84		168	3 Round, top inside round	132	724,859	188.00	215.10	201.23
U90		169	5 Round, top inside, denuded	64	113,680	225.85	246.35	233.03
			3 Round, Top Inside, side off					
U14	C21	170	1 Round, bottom gooseneck	48	60,852	148.00	171.00	159.74
U31		171B	3 Round, outside round	176	685,858	170.00	201.00	184.95
U15		171C	3 Round, eye of round	199	426,210	169.00	205.00	184.90
U92			3 Round, flat/eye, heel-out	0	0			
U17		174	1 Loin, short loin, 2x3	14	10,359	414.00	447.20	432.17
U88		174	3 Loin, short loin, 0x1	128	414,831	472.62	540.00	502.39
		175	3 Loin, strip loin, 1x1	19	270,777	412.00	484.75	426.61
		180	1 Loin, strip, bnls, heavy	4	9,390	398.00	466.93	406.11
U32			1 Loin, Strip Loin Bnls. 1x1	53	91,134	412.00	534.54	457.78
U87		180	3 Loin, strip, bnls, 0x1	160	611,002	437.50	545.00	477.17
		184	1 Loin, top butt, bnls, heavy	101	226,155	218.00	262.00	239.38
U89		184	3 Loin, top butt, boneless	166	699,464	230.00	285.00	259.72
U29		185A	4 Loin, bottom sirloin, flap	69	237,850	324.00	365.00	331.93
		185B	1 Loin, ball-tip, bnls, light	37	106,832	150.00	170.85	163.68
U34		185B	1 Loin, ball-tip, bnls,heavy	104	408,683	188.00	234.75	212.51
U27		185C	1 Loin, sirloin, tri-tip	99	297,266	235.00	271.00	249.08
		185D	4 Loin, sirloin, tri-tip, pld	29	29,527	335.00	370.00	349.13
U20		189A	4 Loin, tndrloin, trmd, light	7	7,873	690.00	735.00	722.82
		189A	4 Loin, tndrloin, trmd,heavy	180	533,606	682.50	792.52	715.73
U86		191A	4 Loin, butt tender, trimmed	35	139,545	715.00	795.00	735.44
U21		193	4 Flank, flank steak	126	222,145	278.92	351.00	306.65
CHOICE AND SELECT CUTS, Fat Limitations (FL) 1-6								
U10		124	4 Rib, Back Ribs, Fresh	33	58,069	105.40	140.00	126.07
		124	4 Rib, Back Ribs, Frozen	153	679,821	81.25	116.00	90.35
U8		121D	4 Plate, Inside Skirt	226	802,228	248.00	297.00	268.40
		121C	4 Plate, Outside Skirt	118	247,183	310.00	392.00	348.49
		121E	6 Plate, Outside Skirt, pld	77	157,658	497.63	606.00	538.39
U35			Cap and Wedge Meat	321	1,366,718	173.75	218.00	196.14
			Pectoral Meat	264	640,278	183.00	224.75	206.83
GROUND BEEF - STEER and HEIFER SOURCE -- 10 Pound Chub Basis								
U25		Ground Beef 73%		229	2,136,910	127.50	151.00	135.30
		Ground Beef 75%		28	254,298	134.83	154.01	145.14
U26		Ground Beef 81%		372	1,993,381	134.50	157.00	147.44
		Ground Beef 85%		65	114,986	154.85	174.00	166.28
		Ground Beef 90%		4	10,493	186.60	189.11	186.71
U23		Ground Beef 93%		174	404,545	170.69	198.39	186.87
		Ground Beef Chuck		128	1,294,741	145.00	166.52	154.51
		Ground Beef Round		118	531,176	160.00	178.02	169.85
		Ground Beef Sirloin		30	44,359	203.00	251.00	232.88
BLENDED GROUND BEEF - STEER, HEIFER and COW SOURCE -- 10 Pound Chub Basis								
		Blended Ground Beef 73%		121	606,368	128.80	160.00	137.94
		Blended Ground Beef 75%						
C22		Blended Ground Beef 81%		183	1,798,943	138.60	173.00	148.82
C30		Blended Ground Beef 85%		41	183,225	139.40	181.00	163.97
		Blended Ground Beef 90%		79	229,976	176.25	209.00	187.43
		Blended Ground Beef 93%						
		Blended Ground Beef Chuck		40	535,895	139.55	182.00	150.09
		Blended Ground Beef Round		61	224,393	157.00	188.80	173.60
		Blended Ground Beef Sirloin		65	212,211	200.00	229.00	218.00
BEEF TRIMMINGS - STEER and HEIFER SOURCE								
C23		Fresh 50% lean trimmings		151	4,230,194	78.00	98.50	87.83
		Frozen 50% lean trimmings		31	1,249,075	84.49	93.00	92.29
FAT LIMITATIONS (FL) DESCRIPTION								
Maximum Average Fat Thickness						Maximum Fat at any point		
1. 3/4" (19mm)						1.0"		
2. 1/4" (6mm)						1/2"		
3. 1/8" (3mm)						1/4"		
4. Practically free (75% surface lean exposed)						1/8"		
5. Peeled/Denuded						1/8"		
6. Peeled/Denuded, surface membrane removed						1/8"		
Items that have no entries indicate there were trades but not reportable because they did not meet the weekly 3/70/20 guideline.								

NATIONAL/REGIONAL WEEKLY BONELESS PROCESSING BEEF AND BEEF TRIMMINGS - Negotiated Sales
FOB Plant basis negotiated sales for delivery within 0-21 day period, including sales since last report, U.S. dollars per 100 pounds.

This report is based on information provided by companies that agreed to continue to participate in Livestock Mandatory Reporting on a voluntary basis.

CURRENT VOLUME - (one load equals 40,000 pounds)					
Central	103.13	loads	--	4,125,058	pounds
National	272.39	loads	--	10,895,619	pounds
East Coast	19.57	loads	--	782,862	pounds
West Coast	12.71	loads	--	508,430	pounds

FOB Plant - Central						
		# of Trades	Total Pounds	Price Range		Weighted Average

Chemical Lean						
Fresh	92-94%	7	190,000	\$179.50	\$181.00	\$179.76
Frozen	92-94%					
Fresh	90%	63	2,054,477	\$165.80	\$173.00	\$170.95
Frozen	90%	1	42,000	\$175.00	\$175.00	\$175.00
Fresh	85%	28	646,045	\$156.70	\$165.50	\$160.38
Frozen	85%					
Fresh	81%					
Frozen	81%					
Fresh	75%	7	104,071	\$124.90	\$132.00	\$127.68
Frozen	75%					
Fresh	73%	6	200,865	\$121.60	\$122.70	\$122.33
Frozen	73%					
Fresh	65%	23	866,000	\$100.50	\$114.00	\$107.80
Frozen	65%	1	21,600	\$109.49	\$109.49	\$109.49
Bull Product						
Fresh	94-96%					
Frozen	94-96%					

FOB Plant - National					
Chemical Lean					
Fresh 92-94%	25	674,000	\$176.25	\$184.50	\$181.72
Frozen 92-94%					
Fresh 90%	U6 74	2,379,960	\$165.80	\$176.75	\$171.18
Frozen 90%	1	42,000	\$175.00	\$175.00	\$175.00
Fresh 85%	U24 39	875,386	\$152.80	\$165.50	\$159.84
Frozen 85%					
Fresh 81%					
Frozen 81%					
Fresh 75%	13	165,718	\$122.00	\$132.00	\$126.07
Frozen 75%					
Fresh 73%	6	200,865	\$121.60	\$122.70	\$122.33
Frozen 73%					
Fresh 65%	39	1,056,821	\$100.50	\$114.50	\$107.53
Frozen 65%	1	21,600	\$109.49	\$109.49	\$109.49
Fresh 50%	C23 151	4,230,194	\$78.00	\$98.50	\$87.83
Frozen 50%	31	1,249,075	\$84.49	\$93.00	\$92.29
Bull Product					
Fresh 94-96%					
Frozen 94-96%					

FOB Plant - East Coast					
Chemical Lean					
Fresh 92-94%	18	484,000	\$176.25	\$184.50	\$182.49
Frozen 92-94%					
Fresh 90%	9	241,483	\$167.83	\$176.75	\$173.64
Frozen 90%					
Fresh 85%	4	46,633	\$152.80	\$164.75	\$159.46
Frozen 85%					
Fresh 81%					
Frozen 81%					
Fresh 75%					
Frozen 75%					
Fresh 73%					
Frozen 73%					
Fresh 65%	1	10,746	\$106.29	\$106.29	\$106.29
Frozen 65%					
Bull Product					
Fresh 94-96%					
Frozen 94-96%					

FOB Plant - West Coast					
Chemical Lean					
Fresh 92-94%					
Frozen 92-94%					
Fresh 90%	2	84,000	\$167.50	\$172.00	\$169.75
Frozen 90%					
Fresh 85%	7	182,708	\$156.00	\$163.20	\$158.02
Frozen 85%					
Fresh 81%					
Frozen 81%					
Fresh 75%	6	61,647	\$122.00	\$127.00	\$123.37
Frozen 75%					
Fresh 73%					
Frozen 73%					
Fresh 65%	15	180,075	\$103.00	\$114.50	\$106.31
Frozen 65%					
Bull Product					
Fresh 94-96%					
Frozen 94-96%					

Regional Breakdown:					
Central - AR,CO,IA,IL,IN,KS,KY,LA,MI,MO,MN,MT,ND,NE,NM,OH,OK,SD,TN,TX,WI.					
National - all states					
East Coast - AL,CT,DC,DE,FL,GA,MA,MD,ME,MS,NC,NH,NJ,NY,PA,RI,SC,VA, VT,WV.					
West Coast - AK,AZ,CA,HI,ID,NV,OR,UT,WA,WY.					

WEEKLY CAF WEST COAST COW AND BULL CARCASSES		8.0 Loads Reported.			
	Lds	Weekly Range	Avg	Change	
UT, brk 2-4	450/up				
UT, bon 1-3	400/up	4.0	91.00		
Cutter 1-2	350/up	4.0	91.00		
Bulls 500/up	YG 1				

NATIONAL WEEKLY CUTTER COW CUTOUT AND BOXED COW BEEF CUTS
USDA ESTIMATE CUTTER COW CARCASS CUT-OUT VALUE - Negotiated Sales
Based on negotiated carlot volume prices of cow cuts delivered within 0-21 days and on average industry cutting yields. U.S. dollars per 100 pounds.

This report is based on infomation provided by companies that agreed to continue to participate in Livestock Mandatory Reporting on a voluntary basis.

Cutter 90% 350#/up			
Current Cutout Value:		\$134.29	
Change from prior day:		\$3.28	
Item		Price	Value
90% lean		\$171.18	\$95.59
100% lean inside round		\$224.96	\$5.22
100% lean, flats and eyes		\$198.91	\$4.61
100% lean, S.P.B.		\$197.24	\$9.86
Chuck Tender		\$180.47	\$1.80
Knuckle	4-7 lbs.	\$178.15	\$4.51
Tenderloin	2-3 lbs.	\$373.42	\$1.98
Tenderloin	3-4 lbs.	\$397.32	\$2.94
Ribeye Roll	4-6 lbs.	\$182.55	\$1.92
Ribeye Roll	6-8 lbs.	\$178.67	\$1.32
Ribeye Roll	8-up lbs.	\$168.65	\$1.23
Flank Steak		\$211.63	\$0.89
Kidney, Edible		\$21.00	\$0.10
Fat, inedible		\$30.15	\$0.70
Bone		\$6.75	\$1.62

USDA NATIONAL BOXED COW BEEF CUTS - NEGOTIATED SALES FOB Plant basis
negotiated sales for delivery within 0-21 day period.

CURRENT VOLUME - (one load equals 40,000 pounds)					
Boner/Breaker Cuts	58.56	loads	--	2,342,220	pounds
Cutter/Canner Cuts	3.09	loads	--	123,429	pounds
Boner/Breaker/Cutter/Canner	26.69	loads	--	1,067,587	pounds
100% Lean Items	40.04	loads	--	1,601,617	pounds
Frozen Cuts	7.24	loads	--	289,695	pounds

IMPS	Sub-Primal	# of Trades	Total Pounds	Weighted Average	Change from Prior Week
BONER/BREAKER					
112	Rib, ribeye roll, 6-8 lbs.	11	16,272	\$215.57	\$20.00
112	Rib, ribeye roll, 8-10 lbs.	81	176,909	\$211.34	\$13.45
112	Rib, ribeye roll, 10-up lbs.	63	126,822	\$208.90	\$4.95
112A	Rib, ribeye roll-lip-cn, 8-dn lbs.	27	57,645	\$331.45	(\$0.16)
112A	Rib, ribeye roll-lip-cn, 8-up lbs.	12	25,249	\$264.85	\$18.57
C25 120	Chuck, boneless 85%	12	112,828	\$169.88	\$6.67
C24 168	Chuck, brisket	27	34,464	\$153.62	\$16.83
168	Round, top inside, 10-dn lbs.				
168	Round, top inside, 10-up lbs.	29	88,642	\$176.31	(\$4.82)
169A	Round, top inside c-off, 8-10 lbs.	10	51,408	\$230.15	(\$1.31)
169A	Round, top inside c-off, 10-14 lbs.	67	555,958	\$233.09	\$6.01
169A	Round, top inside c-off, 14-up lbs.	33	204,200	\$232.07	\$2.67
171B	Round, outside round	41	241,428	\$168.77	\$6.55
171C	Round, eye of round	20	49,865	\$174.25	\$6.63
	Loin, Semi-Bnls Short Loin, 13-dn lbs.	4	6,272	\$210.72	(\$6.11)
	Loin, Semi-Bnls Short Loin, 13-up lbs.	8	11,917	\$236.95	(\$2.89)
180	Loin, strip, bnls, 7-9 lbs.	10	21,168	\$205.57	\$0.30
180	Loin, strip, bnls, 9-up lbs.	30	76,631	\$202.29	\$0.75
182	Loin, sirloin butt				
184	Loin, top sirloin butt	52	187,136	\$174.60	\$5.40
185A	Loin, bottom sirloin butt flap, bnls.	43	249,292	\$199.14	(\$5.07)
191A	Loin, butt tender, peeled	12	15,364	\$415.62	(\$6.10)
CUTTER/CANNER					
112	Rib, ribeye roll, 4-6 lbs.	4	7,789	\$174.10	
112	Rib, ribeye roll, 6-8 lbs.	16	65,241	\$173.18	(\$9.62)
112	Rib, ribeye roll, 8-up lbs.	13	50,399	\$175.33	(\$3.91)
100% LEAN					
	Inside round - Combo	19	270,866	\$222.41	\$0.36
	Inside round - Boxed	68	104,594	\$231.56	\$3.51
	Outside round	14	84,508	\$202.17	(\$0.84)
	Eye of round	37	50,923	\$204.87	\$1.79
	Flats and eyes - Combo	28	448,447	\$197.62	\$0.71
	Flats and eyes - Boxed				
	Striploin	41	104,898	\$231.04	(\$1.67)
	S.P.B. - Combo	47	537,381	\$197.24	\$0.92
	S.P.B. - Boxed				
BONER/BREAKER & CUTTER/CANNER					
116B	Chuck, chuck tender	37	102,570	\$180.47	\$11.15
167A	Round, knuckle, peeled	94	477,358	\$178.15	\$9.12
190	Loin, tenderloin, 2-3 lbs.	19	24,039	\$375.00	(\$8.77)
190	Loin, tenderloin, 3-4 lbs.	36	82,994	\$396.90	(\$9.68)
190	Loin, tenderloin, 4-5 lbs.	88	100,945	\$436.95	\$0.38
190	Loin, tenderloin, 5-up lbs.	64	85,997	\$446.57	\$0.15
193	Flank, flank steak	58	109,405	\$212.13	\$2.75
	Flank, rough	55	84,279	\$163.47	(\$11.61)
FROZEN BONER/BREAKER					
112	Rib, ribeye roll, 6-8 lbs.				
112	Rib, ribeye roll, 8-10 lbs.	4	65,720	\$185.11	(\$6.61)
112	Rib, ribeye roll, 10-up lbs.				
112A	Rib, ribeye roll-lip-cn, 8-dn lbs.				
112A	Rib, ribeye roll-lip-cn, 8-up lbs.				
169A	Round, top inside c-off, 8-10 lbs.				
169A	Round, top inside c-off, 10-14 lbs.				
169A	Round, top inside c-off, 14-up lbs.				
180	Loin, strip, bnls, 7-9 lbs.				
180	Loin, strip, bnls, 9-up lbs.				
FROZEN CUTTER/CANNER					
112	Rib, ribeye roll, 4-6 lbs.	7	53,687	\$183.77	
112	Rib, ribeye roll, 6-8 lbs.	7	95,439	\$182.42	\$21.62
112	Rib, ribeye roll, 8-up lbs.				
FROZEN BONER/BREAKER & CUTTER/CANNER					
190	Loin, tenderloin, 2-3 lbs.				
190	Loin, tenderloin, 3-4 lbs.	3	3,000	\$409.00	
190	Loin, tenderloin, 4-5 lbs.	3	6,047	\$418.90	
190	Loin, tenderloin, 5-up lbs.				
193	Flank, flank steak	3	3,000	\$193.40	(\$2.75)

WEEKLY AVERAGE CARCASS PRICE EQUIVALENT INDEX VALUE		
	CHOICE 600-900#	SELECT 600-900#
Index	=>	=>
Values	\$148.13	142.04
Change	=>	3.99

Index Reflects the Equivalent of 369,455 head of cattle.

Carcass Equivalent Values:		
SUPPLY (live):	144.01	138.01
DEMAND (box) :	152.25	146.07
Current Spread	-8.24	-8.06
Grading % Brkdown:	67.60%	32.40%

Weekly Equivalent Values for Outlying Beef Carcass Types					
		Carcass Weights			
		400-500#	500-600#	600-900#	900-1000#
Qty/Yld	(1)	-26.36	-10.51	-3.05	-19.17
Prime 1-3	12.13	\$133.90	\$149.75	\$160.26	\$157.21
Certified	4.19	\$125.96	\$141.81	\$152.32	\$149.27
Choice 1	2.75	\$124.52	\$140.37	\$150.88	\$147.83
Select 1	-2.71	\$119.06	\$134.91	\$145.42	\$142.37
Stndrd 1-3	-14.68	\$107.09	\$122.94	\$133.45	\$130.40
Prime 4	-2.36	\$119.41	\$135.26	\$145.77	\$142.72
Choice 4	-13.50	\$108.27	\$124.12	\$134.63	\$131.58

FOB CENTRAL U.S. BY-PRODUCT DROP VALUE (STEER)
The estimated hide and offal value from a typical slaughter steer for the week averaged 11.40 per cwt. down -0.02 from last week and up 1.20 from last year.

NATIONAL CARLOT PORK REPORT									
Total of Negotiated Purchases Equated to FOB Omaha Basis									
Item Values Reflect U.S. Dollars per CWT									
Total Loads PORK CUTS :				322.8					
Total Loads TRIM/PROCESS PORK:				33.0					
BPN#	C#	PORK CUTS				Weekly Averages			
				Lds	Wtd	Chng	Simple		
-----LOINS, BONE-IN, FRESH-----									
Primal Cutout Value =						96.55	-0.33		

U40	C4	1/4" Trim	21#DN-LGT	22.5	115.91	1.27	115.88		
U61		1/8" Trm/less	21#DN-LGT	10.5	124.86	-0.49	125.25		
U63		1/4" Bladeless							
		1/4" Trim 21#/UP-MED							
		combos 26/Up#(SOW)							
		LOINS,CNTRCUT,10-11 RIB,1/4"TRM							
		Tender-in FLO	8-13#	5.5	158.00	-1.29	158.17		
		Tender-out FLO	8-13#						
		BNLS Strap-on	5-11#	25.0	159.78	2.64	165.70		
U55		BNLS Strap-off	5-11#	39.5	175.22	-5.71	174.67		
		WHLE BNLS LOINS	9-13#	1.0	166.00		166.00		
U60		BNLS SIRLOIN	.75-1.5#	5.1	122.59	-4.93	121.70		
		BONE-IN SIR	2.5-3.5#	25.8	86.50	-5.30	88.10		
		BLADE ENDS	2-4#	0.3	85.00	-0.33	85.00		
U41		TENDERLOIN	1.25/DN#	5.6	297.82	-0.63	300.10		
		LOIN BACKRIB (BOXED)							
		FRESH	1.5/DN#						
		"	1.75/DN#						
U56		"	1.75-2.00#						
U64		"	2.00/UP#	8.3	295.15	2.01	298.38		
-----PICNIC, FRESH-----									
Primal Cutout Value =						57.86	0.13		

U50		Smkr Trm, RS, combo		5.0	59.00		59.00		
		Smkr Trm, SS, combo		4.0	63.88	-1.63	63.88		
		Smkr Trm, SS, boxed		1.5	83.33	3.33	84.00		
		PICNIC CUSHION MEAT							
		Boxed 92% Fresh		6.8	117.11	-0.53	118.30		
		Boxed 92% Frozen							
-----BOSTON BUTT5-10#,FRESH-----									
Primal Cutout Value =						94.74	0.68		

U42	C5	1/4" Trim	5-10#	27.0	113.17	0.27	112.80		
		1/8" Trim	5-10#						
		1/4" Trim Stk Rdy		1.5	122.00		122.00		
		1/8" Trim Stk Rdy		15.5	127.06	-0.36	126.50		
		BNLS, Butt		0.5	118.00	-8.40	118.00		
U43		combo's 11/UP#(SOW)							
-----SPARERIB, FRESH-----									
Primal Cutout Value =						123.66	6.89		

U44	C63	BAG/3 PCVAC4.25#/DN-LGT		10.0	136.30	7.51	136.13		
		COMBOS 4.25#/DN							
U45		2 BAG/3 PCVAC4.25#/UP-MED		10.5	127.24	3.99	133.40		
		COMBOS 4.25#/UP							
-----FRESH PORK CUTS-ADDED INGREDIENTS-----									

		BONE-IN LOINS 1/8" TRIM							
		BONE-IN LOINS CC TNDER IN							
		BNLS LOINS STRAP-ON							
		BNLS LOINS STRAP-OFF							
		BNLS SIRLOIN .75-1.5#							
		BONE-IN SIR 2.5-3.5#							
		TENDERLOIN 1.25/DN#							
		LOIN BACKRIB FRSH 2.0/UP#							
		SMKR TRM SS PICNIC BOXED							
		1/4" TRIM BUTT							
		1/4" TRIM STK RDY BUTT							
		1/8" TRIM STK RDY BUTT							
		SPARERIB 4.25#/DN-LGT							
		SPARERIB 4.25#/UP-MED							
-----HAM,BONE-IN,TRIMMED-----									
Primal Cutout Value =						72.71	0.65		

U46	C7	17-20# Trim Spec 1		2.0	72.00	3.00	72.00		
		20-23# Trim Spec 1		14.0	75.36	-0.64	75.17		
U62	C8	23-27# Trim Spec 1		24.0	76.29	1.63	76.38		
		27#/up Trim Spec 1							
		NORTH AMERICAN EXPORTS							
		NA EXPORT 23-27# TS 1							
		BONELESS MUSCLES FL 4 94-96%							
		3 Muscle Group		1.5	145.67	-2.83	145.00		
		4 Muscle Group		24.0	139.71	2.38	138.50		
		5 Muscle Group		14.0	136.36	-3.98	136.67		
		Inside							
		Outside							
		Knuckle							
		Lite Butt							
		Inner Shank							
		HAM TRIMMINGS (CHEM LEAN)							
		Combo 72% Fresh							
		Boxed 72% Frozen							
		Combo 90% Fresh							
		Boxed 90% Frozen							
		Outer Shank Frozen							
-----BELLY, SDLS, FRESH-----									
Primal Cutout Value =						81.78	6.38		

		SKIN-ON, TRIMMED							
U47		Fresh	10-12#	2.0	70.00	6.00	70.00		
U48		Fresh	12-14#	2.0	89.00	12.67	89.00		
	C9	Fresh	14-16#	2.0	84.00	7.00	84.00		
	C10	Fresh	16-18#	2.0	84.00	6.50	84.00		
		Fresh	18-20#						
U49		Fresh	20-25#						
		SKINLESS,							
		Fresh	9-13#	4.0	107.50		107.50		
		Fresh	13-17#						
		PORK TRIMMINGS/BONELESS PROCESSING PORK (CHEMICAL LEAN)							
		Combo 42% Fresh		8.0	58.75		58.83		
		Boxed 42% Frozen							
		Combo 72% Fresh		16.0	66.25	7.47	66.75		
		Boxed 72% Frozen							
		BONELESS PICNIC MEAT							
U57	C11	Combo 72% Fresh		5.0	80.00		80.00		
		Boxed 72% Frozen							
		SKINNED JOWLS							
U58		Combo Fresh							
		Boxed Frozen		4.0	58.00	1.00	58.00		
		FAT, VISUAL TRACE OF LEAN							
		Combo Fresh							
		Boxed Frozen							
		TRIM, VISUAL TRACE OF LEAN							
		Combo 12-16% Fresh							
		Boxed 12-16% Frozen							

USDA ESTIMATED PORK CARCASS CUTOUT										
Based on FOB Omaha carlot pork prices and industry yields.										
Calculations for a 185 lb Pork Carcass										
51-52% lean, 0.80"-0.99" backfat at last rib										

Date	Total Loads	Carcass	Loin	Primal Butt	Cutout Pic	Values Rib	Ham	Belly		
06/23	22.9	80.04	96.81	94.76	58.30	122.53	75.17	79.30		
06/24	137.8	79.21	95.69	95.62	57.07	124.45	71.40	81.38		
06/25	97.4	80.11	98.09	95.10	57.56	127.92	71.94	81.41		
06/26	64.9	79.71	95.42	94.23	58.19	126.39	72.17	83.36		
06/27	32.9	79.80	96.75	94.00	58.18	117.00	72.86	83.43		

Total				-----Weekly Averages-----						
355.8				79.77	96.55	94.74	57.86	123.66	72.71	81.78
Change =>				1.52	-0.33	0.68	0.13	6.89	0.65	6.38

WEEKLY USDA BY-PRODUCT DROP VALUE (HOG) - FOB CENTRAL U.S.										
The offal value from a typical slaughter hog (1) for the week was estimated at 5.18 per cwt live, up 0.30 when compared to the previous week's value. Dressed equivalent basis (74% dress): 7.00 (1) Typical slaughter hog weighs 250 pounds.										

BY-PRODUCT PRICE REPORT - Carlot Basis - Dollars/Cwt										
BPN#	C#	PORK VARIETY	MEATS - Frozen	Lds		Weekly Wtd	Averages Chng	Simple		
Items										
U51		NECK Bones		1.5		33.00		33.00		
		Brisket Bones Full,	10#							
		Brisket Bones Full,	30#	1.0		87.00		87.00		
		Brisket Bones Full, Exp	30#							
U59		TAILS,		3.5		41.21	-2.79	43.25		
		CHEEK MEAT,	trimmed	3.0		84.00		84.00		
U52		CHITTERLINGS,	10 lb. pail							
		EARS, Pet Treat,	3-4/lb	8.0		114.50	1.50	114.20		
U54		FEET,	front, toes on	1.5		58.00		58.00		
		FEET, front, toes on,	Export							
		FEET, hind,	Domestic					41.00		
		FEET, hind,	Export							
		HEARTS, Slashed,	Domestic	2.0		48.00	1.83	48.00		
		Slashed,	Export	2.0		47.00	2.00	45.40		
		Whole,	Export							
U53	C29	HOCKS,	picnic							
		KIDNEYS,	small box, Export							
	C28	LIVERS,	large box, Domestic							
		large box,	Export							
		SALIVARY GLANDS,		1.0		20.00		20.00		
		SKINS, Belly, flat-pk. slctd								
		SNOUTS,	partial lean	1.0		64.00	0.80	64.00		
		SNOUTS,	partial lean w/mask	1.0		87.00	4.00	84.60		
		STOMACHS,	scalded, small box	1.5		88.00	-15.20	107.20		
		scalded, small box,	Export							
		TONGUES,						105.00		
		green, bnls, small box								
		green, bnls, tip-on, Export								
		scalded & scraped								

PORK SKINS FRESH IN COMBO - FOB SUPPLY POINT										

QUARTERLY CONTRACTS:				DOMESTIC		EXPORT				
		BELLY SKINS, SELECTED		14.00		22.50				
		FATBACK SKINS, SELECTED		14.00		--				
		HAM COLLAR SKINS, SELECTED		--		--				
		HAM SKINS, HOUSE RUN		--		21.00				
		PICNIC SKINS, HOUSE RUN		--		--				
		JOWL SKINS, HOUSE RUN		--		--				

PORK PET FOODS - FOB SUPPLY POINT				-----						
SEMI ANNUAL CONTRACTS:				FRESH		BXD FRZN				
		KIDNEYS, inedible		7.75		--				
		LIVERS, "		10.25		--				
		LUNGS, "		2.63		--				
		MELTS, "		5.00		--				

TALLOW & PROTEIN										
FOB CENTRAL US UNLESS OTHERWISE STATED										
Items				Lds		Weekly Wtd		Averages Chng Simple		
INEDBL,	TALW/GRSE	FOB	CENTRAL							
	Choice white grse	(truck)		49.0		48.21		1.58 48.35		
	Yellow grease	(truck)		23.0		36.86		0.36 37.10		
INEDBL,	TALW/GRSE	CAF	CHICAGO							
	Packer bleachable									
	Packer bleachable	< .15%		45.0		48.00		1.80 47.90		
	Renderer bleachable									
	Renderer bleachable	< .15%		18.0		47.72		1.53 47.60		
	Choice white grease									
INEDBL	TALLOW/GRSE	CAF	GULF							
	Packer bleachable	tallow								
	Renderer bleachable	tallow								
	Choice white grease									
	Yellow Grease									
EDBLE	TALW & LARD	CAF	CHICAGO							
	Edible tallow			3.0		53.00		5.00 50.50		
	Loose lard, PS and/or CP			6.0		51.33				
EDBLE	TALLOW & LARD	CAF	GULF							
	Edible tallow									

PROTEIN FEED SUPPLEMENTS										
MEAT & BONE MEAL, 50% pro/ton										
		Central, Domestic		22.0		360.68		14.89 357.80		
		Panhandle Domestic		78.0		358.05		24.50 351.70		
PORK Meat/Bnmeal, 50% pro/ton				83.0		394.25		37.36 392.50		
DRY Rndr Tnkg Lo/Unit Protn										
		Panhandle Lo/Unit Protn								
DRY Rndr Tnkg Hi/Unit Protn										
BLOOD MEAL, 85% pro/ton										
		Central		2.0		775.00		83.00 741.80		
		Panhandle area		2.0		775.00		775.00		
		CAF California								
PORK BLOOD MEAL, 85% pro/ton				7.0		1089.29		111.16 1085.00		

MAJOR PACKER HIDES, CURED & FLESHED, FOB Central U.S. (Note: Weekly averages reflect average of all weight breaks for each hide type)			
Items	Lds	Weekly Weighted Averages Per Piece Change	
Heavy Native Steer	3.0	67.50	
Native Steer			
Colorado Branded Steer			
Butt Branded Steer			
Native Heifer			
Heavy Native Heifer			
Branded Heifer, River			
Branded Heifer, Southwest			
Branded Cow, Southwest			
Branded Cow, River			
Native Cow			
Dairy Cow			
Native Bulls, conventional			
Branded Bulls, Southwest, convnt.			
Branded Bulls, conventional			
Heavy Texas Steer	6.0	67.00	
Heavy Texas Steer and Heifer			
Branded Steer			

USDA NATIONAL STEER & HEIFER ESTIMATED GRADING PERCENT REPORT
For Week Ending: 06/14/2008

Total All Regions							
Quality Grade		Yield Grade			----- Totals -----		
	1	2	3	4	5	Quality & Yield	Quality Only Total All
Prime	0.02%	0.38%	1.10%	0.36%	0.06%	1.93%	0.57% 2.50%
Choice	1.69%	15.07%	23.94%	4.98%	0.61%	46.29%	10.01% 56.30%
Select	4.79%	13.98%	8.18%	1.10%	0.10%	28.15%	5.40% 33.55%
Yield only	1.30%	1.53%	0.72%	0.10%	0.02%	Yield only:	3.68%
Total	7.80%	30.97%	33.94%	6.55%	0.80%		
Region 1-5							
Quality Grade		Yield Grade			----- Totals -----		
	1	2	3	4	5	Quality & Yield	Quality Only Total All
Prime	0.07%	1.89%	3.56%	0.70%	0.13%	6.35%	1.52% 7.87%
Choice	1.31%	24.14%	29.17%	4.27%	0.60%	59.49%	8.71% 68.20%
Select	1.79%	9.09%	5.33%	0.39%	0.07%	16.67%	1.93% 18.60%
Yield only	0.36%	0.58%	0.39%	0.07%	0.01%	Yield only:	1.40%
Total	3.53%	35.70%	38.45%	5.43%	0.80%		
Region 6							
Quality Grade		Yield Grade			----- Totals -----		
	1	2	3	4	5	Quality & Yield	Quality Only Total All
Prime	0.02%	0.22%	0.41%	0.12%	0.02%	0.79%	0.15% 0.95%
Choice	2.89%	18.39%	18.92%	3.52%	0.41%	44.13%	0.55% 44.68%
Select	8.26%	23.53%	10.50%	1.57%	0.14%	44.02%	0.22% 44.24%
Yield only	2.63%	3.75%	1.23%	0.12%	0.01%	Yield only:	7.73%
Total	13.80%	45.89%	31.07%	5.33%	0.58%		
Region 7-8							
Quality Grade		Yield Grade			----- Totals -----		
	1	2	3	4	5	Quality & Yield	Quality Only Total All
Prime	0.01%	0.20%	0.93%	0.38%	0.07%	1.58%	0.53% 2.11%
Choice	1.37%	12.55%	25.20%	5.79%	0.72%	45.63%	12.58% 58.22%
Select	4.19%	11.75%	8.14%	1.14%	0.11%	25.33%	7.30% 32.63%
Yield only	1.06%	1.01%	0.62%	0.10%	0.02%	Yield only:	2.82%
Total	6.63%	25.51%	34.89%	7.41%	0.93%		
Region 9-10							
Quality Grade		Yield Grade			----- Totals -----		
	1	2	3	4	5	Quality & Yield	Quality Only Total All
Prime	0.01%	0.29%	1.13%	0.46%	0.03%	1.92%	0.82% 2.74%
Choice	1.52%	14.16%	20.72%	3.50%	0.23%	40.14%	16.88% 57.02%
Select	4.09%	12.20%	5.96%	0.40%	0.03%	22.68%	8.83% 31.50%
Yield only	0.76%	0.91%	0.61%	0.12%	0.06%	Yield only:	2.45%
Total	6.39%	27.54%	28.41%	4.49%	0.36%		

PERCENTAGE BY CLASS BY REGION						
Region	Total	Steer	Heifer	Dairy Cow	Other Cow	Bulls
Region 1-5	17.10%	6.72%	1.93%	3.60%	4.11%	0.73%
Region 6	20.56%	10.98%	6.28%	0.38%	2.53%	0.40%
Region 7-8	52.69%	30.37%	19.38%	0.20%	2.34%	0.38%
Region 9-10	9.65%	4.80%	1.24%	2.21%	1.13%	0.26%
Total %	100.00%	52.87%	28.85%	6.40%	10.11%	1.77%
Total Head	683,200	361,200	197,100	43,700	69,100	12,100

States included in regions are as follows: 1-5 CT,ME,NH,VT,MA,RI,NY,NJ,DE,MD,PA,WV,VA,AL,FL,GA,KY,MS,NC,SC,TN,IL,MI,MN,OH,& WI; 6 AR,LA,NM,OK,&TX; 7-8 IA,KS,MO,NE,CO,MT,ND,SD,UT,& WY; 9-10 AZ,CA,HI,NV,ID,OR & WA.
Totals may not add due to rounding.

NEBRASKA							
Quality Grade		Yield Grade			----- Totals -----		
	1	2	3	4	5	Quality & Yield	Quality Only Total All
Prime	0.01%	0.31%	1.65%	0.70%	0.12%	2.80%	0.19% 2.99%
Choice	1.18%	13.49%	36.04%	8.21%	1.07%	60.00%	1.82% 61.82%
Select	3.53%	13.14%	10.13%	1.22%	0.11%	28.13%	0.44% 28.57%
Yield only	1.12%	1.11%	0.96%	0.16%	0.03%	Yield only:	3.38%
Total	5.85%	28.06%	48.78%	10.29%	1.34%		
KANSAS							
Quality Grade		Yield Grade			----- Totals -----		
	1	2	3	4	5	Quality & Yield	Quality Only Total All
Prime	0.00%	0.07%	0.18%	0.05%	0.01%	0.31%	1.25% 1.56%
Choice	1.02%	7.19%	11.07%	2.87%	0.37%	22.53%	32.42% 54.95%
Select	3.92%	9.15%	5.55%	0.95%	0.10%	19.66%	15.51% 35.17%
Yield only	0.91%	0.62%	0.23%	0.02%	0.00%	Yield only:	1.78%
Total	5.85%	17.02%	17.03%	3.89%	0.48%		
TEXAS							
Quality Grade		Yield Grade			----- Totals -----		
	1	2	3	4	5	Quality & Yield	Quality Only Total All
Prime	0.03%	0.22%	0.41%	0.12%	0.02%	0.80%	0.16% 0.95%
Choice	2.90%	18.50%	19.03%	3.55%	0.41%	44.38%	0.56% 44.94%
Select	8.23%	23.65%	10.58%	1.59%	0.15%	44.18%	0.22% 44.40%
Yield only	2.66%	3.79%	1.24%	0.12%	0.01%	Yield only:	7.82%
Total	13.80%	46.16%	31.26%	5.38%	0.59%		

USDA IMPORT MEAT TRADE (East and West Coasts)					
Australian and New Zealand - FOB and Tis (%'s INDICATE CHEMICAL LEAN)					
	EAST COAST		WEST COAST		
	Wkly Avg		Wkly Avg		
BULL MEAT:	0-15 Days		0-15 Days		
95%	188.25		187.33		6.83
COW MEAT:	:		:		
95%	:		187.00		
90%	179.50		178.00		7.25
CFM Fores	85 %		:		
Shank Meat	85-90%		:		
Chuck Meat	85%		179.00		
Beef Trim	85%		:		
Beef Trim	80%		:		
Beef Trim	75%		:		
Beef Trim	70%		:		
Beef Trim	65%		:		
100% Top Inside Rounds	:		:		
100% Flats & Eyes	236.00		236.00		
100% S.P.B.	236.00		:		
	EAST COAST		:		
	Wkly Avg		:		
BULL MEAT:	16-45 Days		:		Change
95%	188.00		:		
COW MEAT:	:		:		
95%	:		186.67		
90%	:		:		
CFM Fores	85 %		:		
Shank Meat	85-90%		:		
Chuck Meat	85%		177.00		
Beef Trim	85%		:		
Beef Trim	80%		:		
Beef Trim	75%		:		
Beef Trim	70%		:		

URUGUAY - FOB AND TIS			0-15 Days	:16-45 Days
BULL MEAT:			:	:
95%			:	:
COW MEAT:			:	:
95%			:	:
90%			:	:
CFM Fores			85%	:
Beef Trim			85%	:
Beef Trim			80%	:
Beef Trim			75%	:
Beef Trim			70%	:

NATIONAL WEEKLY DIRECT SLAUGHTER CATTLE-PREMIUMS AND DISCOUNTS
For the Week of: 06/30/2008

This report is based on information provided by companies that agreed to continue to participate in Livestock Mandatory Reporting on a voluntary basis.

Value Adjustments			
	Range	Simple Avg.	Change
Quality:			
Prime	0.00 - 30.00	11.05	(0.09)
Choice	0.00 - 0.00	0.00	0.00
Select	(7.00)- (4.00)	(5.86)	(0.40)
Standard	(28.00)- (10.00)	(15.89)	(0.22)
CAB	2.00 - 4.00	3.00	(0.20)
Dairy - Type	(20.00)- 0.00	(1.82)	0.00
Bullock/Stag	(55.00)- (15.00)	(26.43)	0.00
Hardbone	(55.00)- (19.00)	(28.36)	0.00
Dark Cutter	(55.00)- (15.00)	(29.95)	(0.28)
Over 30 Months of Age	(27.00)- 0.00	(12.43)	0.00
*Cutability Yield Grade, Fat/Inches			
1.0-2.0 < .10"	0.00 - 8.00	2.75	0.00
2.0-2.5 < .20"	0.00 - 3.00	1.38	0.00
2.5-3.0 < .40"	0.00 - 2.50	0.96	0.00
3.0-3.5 < .60"	(1.00)- 0.00	(0.08)	0.00
3.5-4.0 < .80"	(1.00)- 0.00	(0.08)	0.00
4.0-5.0 < 1.2"	(20.00)- (10.00)	(13.50)	0.00
5.0-lb > 1.2"	(25.00)- (10.00)	(19.33)	(0.41)
Weight:			
400-500 lbs	(55.00)- (5.00)	(26.36)	0.00
500-550 lbs	(30.00)- 0.00	(17.18)	0.00
550-600 lbs	(25.00)- 0.00	(3.83)	0.00
600-900 lbs	0.00 - 0.00	0.00	0.00
900-950 lbs	(15.00)- 0.00	(1.82)	0.00
950-1000 lbs	(15.00)- 0.00	(4.27)	0.00
over 1000 lbs	(35.00)- (10.00)	(19.17)	0.00
Hide Brand Location	0.00 - 0.00	0.00	0.00

Based on individual packer's quality, cutability, and weight buying programs. Values reflect adjustments to base prices, dollars per cwt., on a carcass basis.

* If yield grades are not available, yield differentials may be based on fat at 12th rib using a constant of average ribeye area and muscling for carcass weight and KPH. Superior or inferior muscling may adjust lean yield.

FOB CENTRAL U.S. BY-PRODUCT DROP VALUE (COW)							
The estimated hide and offal value from a typical slaughter cow for the week was 10.59 per cwt. up 0.20 when compared to last week.							
WEEKLY CENTRAL U.S. COW VARIETY MEAT PRICE REPORT							
For Week Ended 6/27/2008							
Frozen	CARLOT/L.C.L. Basis	Lds	Dollars/hundredweight				
			Price Range		Wtavg		
CHEEK MEAT,	Trimmed	4.1	108.00	-	125.00	114.45	
FEET,	unbleached, skin-on, exp						
FEET,	bleached, skin-on, exp						
HEARTS,	Regular, bone-out	5.3	57.00	-	71.00	63.48	
HEARTS,	Regular, bone-out, exp						
HEARTS,	Canadian-style, exp						
HEART MEAT,	Bone & Cap off						
HEAD MEAT,		1.5	96.00	-	118.00	113.80	
KIDNEY'S	Export	5.1	23.00	-	31.00	25.04	
LIPS,	unscalded	3.3	54.00	-	60.00	54.46	
LIVERS,	Regular,bulk-pack						
LIVERS,	Regular,bulk-pack export						
LIVERS,	Regular, 2/box	1.0			27.00	27.00	
LIVERS,	Regular, 2/box, export	25.0	22.00	-	32.00	25.74	
MELTS,							
OKTAILS,	Regular, small box	2.8	164.00	-	205.00	168.27	
SALIVARY GLANDS		0.2			21.00	21.00	
SWEETBREADS,	export						
TONGUES,	#1 white Swiss cut,IW	0.5	153.00	-	170.00	164.09	
TONGUES,	exp.#1 white Swiss cut,IW						
TONGUES,	#1 black Swiss cut,IW	0.8			160.00	160.00	
TONGUES,	exp.#1 black Swiss cut,IW						
TONGUES,	#1 mixed,Swiss cut,IW						
TONGUES,	exp.#1 mixed,Swiss cut,IW						
TONGUES,	#2 mixed Swiss cut,IW	0.1			144.00	144.00	
TONGUES,	exp.#2 mixed,Swiss cut,IW						
TONGUE Trimmings		1.2	18.00	-	39.00	21.13	
TRIPE,	bleached, scalded, edible	6.5	46.00	-	53.00	48.85	
TRIPE,	blchd, scld, edible 30# box	0.2			73.00	73.00	
TRIPE,	bleached,scalded,edible exp						
TRIPE,	unbleached, scalded, edible						
TRIPE,	honeycomb bleached	1.2	80.00	-	83.00	82.61	
TRIPE,	honeycomb unbleached						
TRIPE,	omasum unbleached						
WEASAND MEAT							

NATIONAL DAILY LAMB CARCASS, CHOICE & PRIME, Y.G. 1-4
Carlot volume negotiated sales for delivery within 14 calendar days, FOB Plant basis, hind trotters-off.

This report is based on information provided by companies that agreed to continue to participate in Livestock Mandatory Reporting on a voluntary basis.

Sat-Fri Choice and Prime, YG 1-4			Head 7,832	
45-DN#	182	263.46	4.78	
45-55#	540	253.94	5.96	
55-65#	2,064	240.47	0.85	
65-75#	2,025	232.59	1.69	
75-85#	1,548	231.32	3.52	
85-UP	1,473	220.91	4.83	

NATIONAL WEEKLY BOXED LAMB CUTS - NEGOTIATED SALES FOB
Plant basis negotiated sales for delivery within 0-21 day period, fresh and frozen carlot volume, including sales since last report, U.S. dollars per 100 pounds.

This report is based on information provided by companies that agreed to continue to participate in Livestock Mandatory Reporting on a voluntary basis.*

Current Volume: Fresh Cuts		935,984 pounds
Frozen Cuts		145,115 Pounds

FRESH CHOICE AND PRIME CUTS					
Imps	Sub-Primal	# of Trades	Total pounds	Weighted average	Change from week ago
202	Foresaddle	3	884	\$282.12	
203	Bracelet	4	2,405	\$312.05	
204	Rack, 8-Rib, light	14	2,378	\$596.89	1.02
204	Rack, 8-Rib, medium	60	14,541	\$565.38	4.28
204	Rack, 8-Rib, heavy	21	3,337	\$510.45	-6.92
204A	Rack, chined	27	10,584	\$661.68	-4.34
204B	Rack, roast-ready	21	6,269	\$1,018.69	19.99
204C	Rack, rst-rdy, frnchd	147	24,734	\$1,117.68	24.53
204D	Rack, rst-rdy, spcl	13	2,647	\$1,508.62	-33.62
206	Shoulders	83	76,753	\$186.15	5.72
207	Shoulders, sq-cut	138	122,186	\$213.36	-0.56
208	Shoulders, sq-cut, bnls	12	1,955	\$366.93	-3.47
209	Breast	57	21,164	\$97.33	-1.84
	Breast, Bulk	27	34,087	\$74.63	-1.55
209A	Ribs, Breast bns off	27	4,741	\$344.45	-13.13
210	Foreshank	152	20,094	\$305.93	-6.21
231	Loins	19	4,335	\$342.78	7.56
232	Loins, trimmed 4x4	54	23,850	\$499.85	9.90
232	Loins, trimmed 2x2	4	780	\$539.36	
232	Loins, trimmed 1x1	11	7,708	\$696.87	25.26
232A	Loins, short-cut, 2x2	15	3,142	\$534.46	17.58
232A	Loins, short-cut, 1x1	44	8,649	\$748.91	14.60
232A	Loins, short-cut, 0x0	36	9,213	\$733.67	-4.56
232E	Flank, untrimmed	9	3,598	\$55.65	-3.08
233	Legs	56	25,361	\$259.93	-0.26
233A	Leg, trotter-off	155	48,503	\$260.22	-5.24
233C	Leg, trttr-off, pt bnls	45	12,018	\$375.54	7.75
233E	Leg, steamship	14	3,559	\$324.65	0.71
233F	Hindshank	37	12,366	\$289.76	-5.51
234	Leg, Boneless, Tied	124	37,592	\$401.92	4.56
234A	Leg, shank off, bnls	53	6,997	\$432.23	-12.21
234B	Leg, 2-way bnls	5	768	\$416.69	13.39
234E	Leg, inside, bnls	76	10,564	\$494.32	-4.62
234G	Sirloin, boneless	20	1,728	\$403.82	-14.39
235	Back	6	403	\$401.35	
236	Back, trimmed	17	446	\$539.56	-20.43
238	Trimnings	26	4,916	\$231.87	11.58
246	Tenderloin	5	116	\$1,241.75	
295	Lamb for stewing	44	7,819	\$411.82	-14.49
296	Ground lamb	93	15,175	\$345.52	-9.39
	Necks	25	2,960	\$83.08	6.33

This complete Weekly report can be found on the Market News Website at: www.ams.usda.gov/mnreports/lm_xl500.txt

USDA ESTIMATED NATIONAL LAMB CARCASS CUTOUT
The Weekly estimated net carcass lamb cut-out value for 06-27-2008, was \$ 239.99 for a 70 pound carcass, dn \$.50 compared to last week.

SLAUGHTER LAMB SUMMARY
(excerpted from National Sheep Summary)
Weekly Trend: Compared to last week heavy slaughter lambs steady to 10.00 higher; light slaughter lambs 5.00-15.00 higher.

AUCTION MARKETS - Choice & Prime 90-160 LBS:
San Angelo: shorn and woolled 90-145 lbs 82.00-95.00.

Eastern Area
(VA and PA): woolled 80-110 lbs 98.50-113.50 in VA and in PA 90-110 lbs 138.00-140.00; 110-130 lbs 132.00.

DIRECT MARKETS - (Lambs fob with 3-4 percent shrink)
4200: Slaughter Lambs shorn and woolled 125-155 lbs 115.15-120.00 (wtd avg 116.73); no dressed sales reported.

TOTAL RED MEAT PRODUCTION UNDER FEDERAL INSPECTION (In Millions of Pounds excluding Condemned)				
Week Ended 06/28/2008		AVERAGE WEIGHTS		
	Current	Chng	Live	Drsd
Beef	538.7	2.1	Cattle	1259 765
Calf & Veal	2.6	0.0	Calves/Vealers	273 162
Pork	425.8	2.2	Hogs	268 200
Lamb & Mutton	2.9	-3.3	Sheep & Lambs	143 72
Totals	970.0	2.1		

(All values represent estimates)

VEAL CARCASS, SPECIAL FED, HOT BASIS-PAID TO PRODUCER. 06/19/08-06/25/08

NON-PACKER OWNED		Head	Range	Wt. Ave.	Change
Hide-Off, 255-315 lbs.	5093	220.00-305.00	289.48	-0.97	
PACKER OWNED					
Hide-Off, 255-315 lbs.	1898	250.00-290.00	282.25	-5.25	
COMPOSITE					
Hide-Off, 255-315 lbs.	6991	220.00-305.00	287.52	-2.17	
North East		220.00-305.00	282.98	-9.29	
North Central		265.00-305.00	291.43	3.64	

Special Fed Veal Slaughter for:		Week Ago	Year Ago	YTD	YTD
Week ending:	06/21/08	06/14/08	06/23/07	2008	2007
Northeast	3,752	3,603	4,988	104,072	135,989
North Central	4,654	4,605	3,335	94,496	88,492
Total NE & NC	8,406	8,208	8,323	198,568	224,481

Special Fed Veal Dressed Weights		Week Ago	Year Ago		
Week ending:	06/21/08	06/14/08	06/23/07		
Northeast	272.1	270.8	274.8		
North Central	272.3	271.9	260.5		
Total NE & NC	272.2	271.4	269.1		

North Central = OH, IN, IL, MI, & WI
Northeast = MA, MD, PA, NY, NJ, DE, CT, & VT

NATIONAL CARLOT MEAT TRADE REVIEW
(Trends reflect comparison Thursday close to previous Friday close)

FABRICATED BOXED BEEF CUTS AND BEEF CUTOUT VALUE
Boxed beef cutout values were sharply higher on light demand and offerings. Despite below average spot market activity, packers continue to be in relatively good sold positions regarding inventory thanks to out front sales and exports. This combined with the rising slaughter cattle market and significantly higher cattle futures to give sellers the leverage for increasing prices on virtually all cut items. Price advances were remarkably consistent among end and middle meats for both Choice and Select equally. Forward business remained active on Choice product with notable bookings of SMO insides trading under spot levels. Beef trimmings trended lower by midweek as the logistics of the upcoming holiday forced some packers to move product quickly. Fed cattle grinds trended higher on the continued strength of being the lowest cost beef option in the meat case for the 4th of July, while blended coarse grinds were generally steady on light to moderate demand and offerings.

COW AND BULL CARCASS, BONELESS PROCESSING BEEF, CUTTER COW CUTOUT
Lean boneless beef traded higher for the week as grinding operations filled their needs for the upcoming 4th of July demand. With a three day holiday weekend, optimism is shared that demand for ground beef will be better than other typical July 4th holidays. Imported beef prices continue to climb higher and have reached price levels that have never been seen before now. The U.S. end users of imported beef are competing against the demand and higher prices of the overseas market for lean boneless beef. Out front demand for imported lean boneless beef is good as most items are being sold at spot market levels. Cow cuts were mostly higher on rib, chuck, round, and loin cuts. Prices on 100% lean items were higher with the exception of striploins which were steady to weak. Demand for 100% lean items was moderate to fairly good on moderate offerings.

CARLOT PORK AND PORK CARCASS CUTOUT VALUE
With the upcoming holiday just around the corner, many sellers thought prices for retail pork cuts might advance, but very sluggish movement at retail counters dispelled this concept. Most of the trading levels for loins, butts, and spareribs were generally steady through the week, but some weakness was noted as supplies started to build. Skinned hams traded at generally steady prices throughout the week. Boneless product traded at a discount to the bone-in hams and although bone-in offerings were light, some packers were reluctant to push prices higher. Negotiated trading of seedless bellies was limited this trading period. The few loads that were reported were at higher prices. Good pre-holiday demand for trimmings from processors allowed these items to trade at higher prices throughout the week.

BY-PRODUCTS: VARIETY MEATS, TALLOW, PROTEINS, AND HIDES
Trading this week on beef variety meats was moderate on sausage materials markets but very slow on other items. Packers had good positions on these items and cheek meat was sharply higher while hearts and head meat ended steady to higher. Other markets were thinly tested. Trepas regained last week's losses and kidneys moved higher than the last established market. Export and domestic demand continued to be fairly good for the light offerings.

Trading on pork variety meats was slow to moderate this week. Harvest numbers increased this week but product was still somewhat limited. Markets trended mostly steady to higher as buyers were cautious and buying for immediate needs only. On sausage materials, cheek meat remained steady while hearts made a slight gain. Demand was fairly good domestically but very slow on Exports.

Market activity on tallow and greases was moderate this week. Good chemical demand for light offerings prompted higher prices on Chicago packer and renderer tallow. Chicago loose lard also finished sharply higher. Central choice white and yellow grease continued the upward trend of recent weeks on good biofuel and feed fat demand. The gulf markets were quiet.

Protein feed supplements experienced moderate trading this week. Protein merchandisers continued to spend a great deal of time on truck and rail traffic problems. Ruminant and pork meat and bone meal sustained their upward price movement following the Chicago Board of Trade soybean meal. Demand was moderate for light to moderate offerings. Beef and pork blood meal prices continued to soar as tight supplies fueled the market.

Trading on major packer hides continued to be slow this week. Demand and offerings were light. In light tests, Heavy Native Steers and Heavy Texas Steers at generally steady price levels.

NORTHEAST COAST AND NORTH CENTRAL VEAL CARCASS, CUTS
The special fed veal carcass weighted average composite price declined 2.17 on light demand and moderate to heavy offerings. Harvest numbers again increased slightly for the week. Dressed weights were up 1.3 pounds in the Northeast and up 0.4 pounds in North Central area. Composite of both area weights averaged up 0.8 pounds.

Prices on veal cuts this week were mostly steady to lower. Trading reported slow to moderate for moderate to heavy offerings. Packers noted some increase in freezer storage to keep fresh inventory current.

LAMB: CARCASS & PELTS
Carcass lambs sales for the week, as of 6/26/2008 were all at higher levels; 65#'s and down traded 0.56 to 5.17 higher and 65#'s and up traded 1.80 to 4.43 higher
Packer sorted green salted pelts steady again last week.

WEEKLY BOXED & DISTRIBUTIVE/LCL VEAL CUTS TRADE
Northeast and North Central Basis - FOB Major Production Points

BPN #	Items	Weight	Wkly Avg	Change
U75	Carcass, hide off	200-275 lbs	325.00	-45.00
U70	Foresaddles	86-147 lbs	275.00	-10.00
	Forequarters	43-74 lbs	295.00	-2.50
	Necks, bone-in	24-28 lbs	170.00	-22.50
	Breast	10-18 lbs	75.00	-17.50
	Foreshank	3-5 lbs	367.50	-20.00
	Oss0 Buco, foreshank	2-8 lbs	550.00	
	Shoulder, full	65-85 lbs	250.00	
	Chuck, square cut	39-68 lbs	170.00	-12.50
	Chuck rolls, skinned	5-10 lbs	360.00	12.50
	Chuck, Shoulder Clod	4-9 lbs	445.00	-7.50
	Hotel Racks, 8 rib	15-26 lbs	607.50	
U72	Hotel Racks, 7 rib	14-25 lbs	652.50	-10.00
	Hotel Racks, Chop Ready, 7 rib	5-9 lbs	1152.50	-20.00
	Hotel Racks, Chop Ready, 6 rib	4-8 lbs	1262.50	60.00
	Rack, Ribeye	3-9 lbs	2200.00	150.00
U76	Hindsaddles	89-153 lbs	445.00	-10.00
	Hindquarters	45-76 lbs	515.00	15.00
	Loins, regular	18-36 lbs	360.00	-17.50
U71	Loins, 4x4, trimmed	18-30 lbs	610.00	22.50
	Strip Loins, bnls, 0x0	5-up lbs	1350.00	47.50
	Loin, Short Tenderloin	1-up lbs	1425.00	-42.50
U77	Legs, double	68-117 lbs	485.00	10.00
	Legs, single	34-59 lbs	490.00	2.50
	Legs, slices, retail		755.00	-20.00
	Legs, TBS 4-piece	27-47 lbs	875.00	
	Legs, TBS 3-piece	24-39 lbs	920.00	-65.00
U73	Legs, BHS heel-out	27-42 lbs	647.50	-5.00
	Legs, Sknd, butt tenderloin	.5-up lbs	1385.00	110.00
U74	Top Rnd, Sknd, cap-off	10-15 lbs	1232.50	7.50
	Hindshank	5-8 lbs	575.00	40.00
	Oss0 Buco, Hindshank	2-8 lbs	815.00	-27.50
	Stew Meat, regular		337.50	-30.00
U78	Bnls Veal Trimnings 75-80% Lean		102.50	
	Bnls Veal Trimnings 80-90% Lean		157.50	12.50
	Hvy Nature Green Hides(per piece)		42.25	1.00